



# CONRAD'S

RESTAURANT WEEK

DINNER AVAILABLE ALL DAY \$37.25 FOR 3 COURSES

JULY 11<sup>TH</sup> - JULY 20<sup>TH</sup>

## STARTERS

choose 1

### Soup

*Choose Maryland Crab or Cream of Crab*

### Salad

*Small Caesar or Conrad*

### Strawberry Caprese

*Sliced strawberries, blueberries, fresh mozzarella, basil, EVOO, radish sprouts, cracked pepper, balsamic drizzle*

### Honey Dijon Salmon

*Oven roasted cauliflower brushed with honey Dijon mustard, horseradish, EVOO, topped with onion, cilantro, jalapeno, cotija cheese, lime.*

### Tomato Carpaccio

*Thin sliced summer tomatoes, red onion, olives, local watercress, fresh basil, EVOO, fried goat cheese*

### Arancini Romano

*Lightly fried risotto filled with Italian sausage, Romano, sundried tomatoes, garlic, basil, served with tomato sauce & alfredo, fried basil*

## MAINS

choose 1

### Fish & Chips

*Crispy cornmeal crusted catfish, fries, cabbage slaw, tartar*

### Seafood Meatball Linguine

*Conrad's famous seafood "meatballs", vodka sauce, linguine*

### Sicilian Chicken Rigatoni

*Pan roasted chicken breast, Italian sausage & soppressata, garlic, roasted cherry tomatoes, house tomato sauce*

### Grilled Swordfish

*Mediterranean couscous with zucchini, olives, sundried tomatoes, spinach, garlic, lemon, EVOO, fried basil*

### Honey Dijon Salmon

*Oven roasted honey Dijon salmon, chopped summer vegetables of zucchini, broccolini, peas, warm Dijon mustard sauce*

### NY Strip Tacos

*Corn tortillas, corn, onion, cilantro, sriracha ranch, lime, cotija cheese, fries*

## DESSERT

choose 1

### Chef's Bread Pudding

*Chef's choice of daily ingredients*

### Brownie a la Mode

*Warm fudge brownie served with vanilla ice cream*

————— Please inform your server of any dietary requirements before ordering. —————

Due to discounted price no rewards may be combined with this menu